



BLACK TIE

WINEWAYS MARKETING: PO Box 180, Blackheath, 7581
E-mail: orders@wine-ways.co.za, Tel: +27(0)21 905 7713/6/9, Fax: +27 (0)86 509 9587, www.wine-ways.co.za

Our focus is to supply quality wine products to the retail market in South Africa and to establish an International market with its own brand portfolio products.



SAUVIGNON BLANC

WINEMAKER'S TASTING NOTES
A fresh, tropical bouquet with hints of green pepper. Serve chilled with seafood, chicken dishes or Thai food.

WINEMAKING
Grapes for this wine were picked at 24°C. Fermentation was done in stainless steel tanks at a temperature of about 24°C.

TECHNICAL NOTES
Alcohol: 12.50 %
pH: 3.22
Residual sugar: 2.3 g/l
Acidity: 6.6g/l



CABERNET SAUVIGNON

WINEMAKER'S TASTING NOTES
Lots of chocolate and ripe plum flavours on the palate. Serve with lamb, beef, venison or even duck with a rich sauce.

WINEMAKING
Cabernet Sauvignon is hand harvested at sugars between 24 - 26°B. The wine is fermented in stainless steel fermentation tanks and is kept on the skins for ± 4 days at 25 - 28°C.

TECHNICAL NOTES
Alcohol: 14.00%
pH: 3.58
Residual sugar: 2.3 g/l
Acidity: 6.2g/l



MERLOT

WINEMAKER'S TASTING NOTES
Fruit driven with inviting raspberry, cherry and other ripe red berry flavours on the nose. The palate is soft and well balanced with lots of fruit and berry flavours. Medium bodied with lingering aftertaste.

WINEMAKING
Grapes crushed and fermented on the skins between 25 - 28°C for at least 3 days. Pressed in a tank press and fermented dry in stainless steel tanks.

TECHNICAL NOTES
Alcohol: 14.00 %
pH: 3.61
Residual sugar: 1.8 g/l
Acidity: 6.0g/l



MERLOT / CABERNET SAUVIGNON

WINEMAKER'S TASTING NOTES
Ruby Red, Dark Red and Ripe fruit with dried peach. On the second nose well balanced medium bodied red wine.

VINIFICATION / OAKING DETAILS
The grapes for this wine were harvested between 20°B and 22°B. After clarification the juice was fermented at ±14°C in stainless steel tanks until dry. Wine was stored on fine lees for a period of three months until preparation for bottling.

TECHNICAL NOTES
Alcohol: 14 %
pH: 3.66
Residual sugar: 1.6g/l
Acidity: 5.8g/l



SHIRAZ

Natural Sweet

WINEMAKER'S TASTING NOTES
A well-balanced medium bodied wine with blackberry flavours and hints of spice on the nose. Ideal with grilled meats.

WINEMAKING
Grapes were picked at 24.5°B. Fermentation was done in stainless steel tanks at a temperature of about 25°C.

TECHNICAL NOTES
Alcohol: 13.00%
pH: 3.52
Residual sugar: 20.8 g/l
Acidity: 5.8g/l



PINOTAGE

WINEMAKER'S TASTING NOTES
A lovely fruity Pinotage with hints of brambles and strawberries. This Pinotage is medium to full bodied and well balanced on the palate with a lingering plum aftertaste.

WINEMAKING
Grapes are picked at optimum ripeness at around 24 °B. Fermentation on the skins for a maximum 4 days until enough colour and flavour is extracted. Final blends are made prior to bottling to give the final product the best flavour, colour, taste and complexity.

TECHNICAL NOTES
Alcohol: 14.00%
pH: 3.51
Residual sugar: 3.2 g/l
Acidity: 5.23g/l



BLACK BOX

WINES

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**MERLOT /
 CABERNET
 SAUVIGNON**
 BAG-IN-A-BOX
 5 Litre

WINEMAKER'S TASTING NOTES

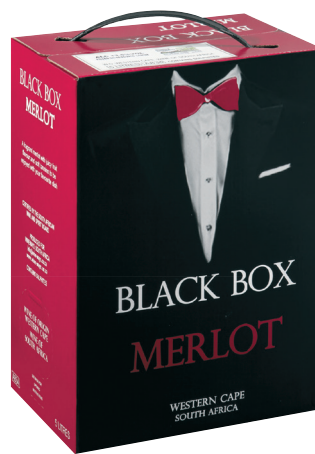
High concentrations of dark fruit and liquorices with soft undertones of red berries. The wine is medium to full bodied with ripe tannins and fresh acid.

WINEMAKING

Grapes were picked at 24.5°B. Fermentation was done in rotating tanks and closed stainless steel tanks at a temperature of ±26°C.

TECHNICAL NOTES

Alcohol: 14.00 %
 pH: 3.40
 Residual sugar: 3.1 g/l
 Acidity: 6.0 g/l



MERLOT
 BAG-IN-A-BOX
 5 Litre

WINEMAKER'S TASTING NOTES

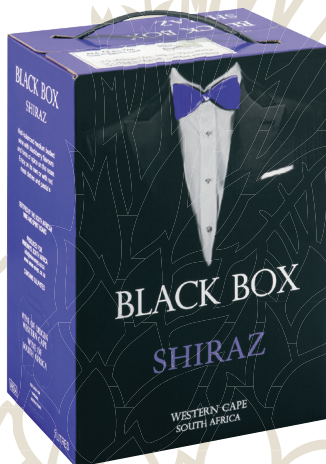
High concentrations of dark fruit and liquorices with soft undertones of red berries. The wine is medium to full bodied with ripe tannins and fresh acid.

WINEMAKING

Intense red berries on the nose with hints of dried peach. Well balanced med bodied wine, fresh acid and lots of ripe fruit on the palate

TECHNICAL NOTES

Alcohol: 14.00 %
 pH: 3.45
 Residual sugar: 3.1 g/l
 Acidity: 5.9 g/l



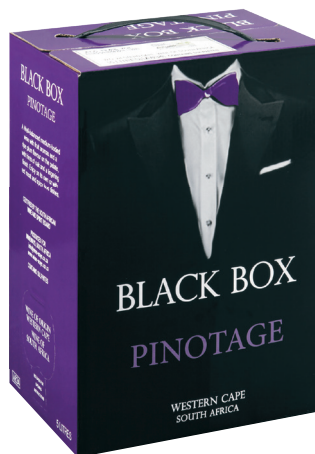
SHIRAZ
 BAG-IN-A-BOX
 5 Litre

WINEMAKER'S TASTING NOTES

Well-balanced medium bodied wine with blackberry flavours and hints of spice on the nose. Enjoy on its own or with red meat dishes and pasta's.

TECHNICAL NOTES

Alcohol: 14.34
 Residual sugar: 5.7
 pH: 3.49
 TA: 5.51
 VA: 0.430



PINOTAGE
 BAG-IN-A-BOX
 5 Litre

WINEMAKER'S TASTING NOTES

A well-balanced medium-bodied wine with fruit aromas and a ripe plum flavour on the palate, with hints of oak and a lingering finish. Enjoy on its own or with red meat and spicy food dishes.

TECHNICAL NOTES

Alcohol: 13.78
 Residual sugar: 5.4
 pH: 3.55
 TA: 5.30
 VA: 0.48